

# Table of Contents

<b>Proper Handling Pays</b>	6
<b>Growing for Improved Postharvest Quality</b>	6
<b>Harvesting for Quality</b>	7
<b>The Curing and Storage Facility</b>	9
<b>Curing for Quality</b>	11
Benefits of Curing	11
Problems Associated with Improper Curing	12
<b>Storing for Quality</b>	12
Problems Associated with Improper Storage Conditions	12
<b>Packing for Quality</b>	14
<b>Reducing Packing Damage</b>	20
<b>Packing Line Cleaning and Sanitation</b>	22
<b>Product Safety and Certification Programs</b>	25
<b>Packaging and Shipping for Quality</b>	27
Packaging for Quality	27
Shipping for Quality	27
Market Life of Packed Sweetpotatoes	29
<b>Key References</b>	30
<b>Appendix 1</b>	32
Guide to Common Postharvest Diseases, Abiotic Damage and Insects	
<b>Appendix 2</b>	40
U.S. Standards for Grades of Sweetpotatoes	
<b>Appendix 3</b>	42
Construction Guidelines for Negative Horizontal Ventilation (NHV) Curing and Storage Facilities	